

Jaime Ortiz

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

891
citations

759055

12
h-index

752573

20
g-index

20
all docs

20
docs citations

20
times ranked

1276
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fiber, amino acid, fatty acid and tocopherol contents of the edible seaweeds <i>Ulva lactuca</i> and <i>Durvillaea antarctica</i> . <i>Food Chemistry</i> , 2006, 99, 98-104.	4.2	399
2	Functional and nutritional value of the Chilean seaweeds <i>Codium fragile</i> , <i>Gracilaria chilensis</i> and <i>Macrocystis pyrifera</i> . <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 320-327.	1.0	122
3	Avocado Oil: Characteristics, Properties, and Applications. <i>Molecules</i> , 2019, 24, 2172.	1.7	88
4	Influence of air-drying temperature on drying kinetics, colour, firmness and biochemical characteristics of Atlantic salmon (<i>Salmo salar</i> L.) fillets. <i>Food Chemistry</i> , 2013, 139, 162-169.	4.2	61
5	Lipid and sensory quality of canned Atlantic salmon (<i>Salmo salar</i>): Effect of the use of different seaweed extracts as covering liquids. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 596-605.	1.0	38
6	Comparison of Chemical Composition, Bioactive Compounds and Antioxidant Activity of Three Olive-Waste Cakes. <i>Journal of Food Biochemistry</i> , 2015, 39, 189-198.	1.2	23
7	Concentration of EPA and DHA from Refined Salmon Oil by Optimizing the Urea Fatty Acid Adduction Reaction Conditions Using Response Surface Methodology. <i>Molecules</i> , 2019, 24, 1642.	1.7	21
8	Changes in Freshness during Frozen Storage of Farmed Coho Salmon: Effect of Replacement of Synthetic Antioxidants by Natural Ones in Fish Feeds. <i>North American Journal of Aquaculture</i> , 2012, 74, 224-229.	0.7	18
9	Quality Enhancement of Chilled Fish by Including <i>Alga Bifurcaria bifurcata</i> Extract in the Icing Medium. <i>Food and Bioprocess Technology</i> , 2016, 9, 387-395.	2.6	16
10	Quality enhancement of canned sardine (<i>Sardina pilchardus</i>) by a preliminary slurry ice chilling treatment. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 598-605.	1.0	15
11	Protective Effect of Red Algae (Rhodophyta) Extracts on Essential Dietary Components of Heat-Treated Salmon. <i>Antioxidants</i> , 2021, 10, 1108.	2.2	15
12	Maximization of the docosahexaenoic and eicosapentaenoic acids content in concentrates obtained from a by-product of rainbow trout (<i>Oncorhynchus mykiss</i>) processing. <i>European Food Research and Technology</i> , 2018, 244, 937-948.	1.6	14
13	Effect of processing on texture and microstructure of the seaweed <i>Durvillaea antarctica</i> . <i>Journal of Applied Phycology</i> , 2020, 32, 4211-4219.	1.5	12
14	Lipid damage in farmed rainbow trout (<i>Oncorhynchus mykiss</i>) after slaughtering and chilled storage. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1127-1135.	1.0	11
15	Chemical Characterization of Brown and Red Seaweed from Southern Peru, a Sustainable Source of Bioactive and Nutraceutical Compounds. <i>Agronomy</i> , 2021, 11, 1669.	1.3	10
16	Edible Oil Parameters during Deterioration Processes. <i>International Journal of Food Science</i> , 2021, 2021, 1-16.	0.9	9
17	Strategies of Elicitation to Enhance Bioactive Compound Content in Edible Plant Sprouts: A Bibliometric Study. <i>Plants</i> , 2021, 10, 2759.	1.6	7
18	Effect of the antioxidant profile in the diet of farmed coho salmon (<i>Oncorhynchus tshawytscha) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td 311-319.	0.3	6

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19	Thermal Behavior Improvement of Fortified Commercial Avocado (<i>Persea americana</i> Mill.) Oil with Maqui (<i>Aristotelia chilensis</i>) Leaf Extracts. <i>Antioxidants</i> , 2021, 10, 664.	2.2	5
20	Nutritional value of the Chilean seaweeds <i>Cryptonemia obovata</i> and <i>Rhodymenia corallina</i> . <i>Natural Product Communications</i> , 2010, 5, 1643-8.	0.2	1